

Tom Barrett Mayor

Bevan K. Baker, FACHE Commissioner of Health

Health Department Health Operations Administrator

Joe'Mar Hooper, MPA

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653

phone (414) 286-3521

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Routine Food

COMPASS GROUP USA, INC. **Eurest Dining Services** 11200 W Parkland Av Milwaukee,WI

4/29/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

> Fee Amount: \$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Improper Hold		
3-501.16	At the new Hatco by the prep cooler, chicken tenders were 128F. Potentially hazardous food must be held hot at 135 degrees or above. REPEAT CODE	5/13/2014
3-501.16	In the upright prep cooler by the grill, burger patties from yesterday were 48F. Disposed.	5/13/2014
	At the salad bar chicken strips 54.6F, hard boiled egg 52.&F, sliced tomato 49.4F and other food items that were refrigerated over nite were elevated. Potentially hazardous food must be held cold at 41 degrees of below. REPEAT CODE	
CDC Risk Violation(s):	2	

Good Retail Practice Violations(s)

Code Number Description of Violation Correct By

Good Practice Violation(s): 0

Total Violations: 2

Notes:

Est.# Page 1 of 2



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FDL ok CFm ok Stanley Tom expires 2018

Dishwasher 162 - Pass

Clean the shelf over the veg prep sinks. Replace the burnt out bulbs in the walk in freezer and in the hood.

COMMENTS:

New prep coolers in at the entree and grill station.

New hand sink installed.

Items that need the labeling are not present and corporate is working on it.

New Hatco in at the grill. Watch and take temperatures on this unit. Not holding temp today.

Cesar salad thursdays has resumed. Leafy greens need to be kept in the prep cooler or initiate Time as a Control if you want to keep it out.

On 4/29/2014, I served these orders upon COMPASS GROUP USA, INC. by leaving this report with

Inspector Signature (Inspector ID:84)

, brode

Operator Signature